

SAID "I WAS TOO OLD" SOBBED "MRS. WRIGHT."

Reason for Countess Zichy's
Father Casting Off a Com-
mon-law Wife.

She Has a Husband Named Redlich
Living, but He Abandoned
Her Long Ago.

DOESN'T WANT TO LOSE THIS ONE.

During Her Testimony in Her Suit for Non-
support in a Police Court, She
Cried in Denouncing
a Lawyer.

When the case of George Curtis Wright was called in the Yorkville Police Court yesterday afternoon he was in anything but a pleasant frame of mind. To begin with he was standing face to face with a very pretty and a very angry woman, in a black silk gown, who he knew was there to say unpleasant things about him. She is the woman claiming to be his wife, who has caused his arrest on a charge of abandonment and non-support. Persons in a position to know say that Mrs. Wright is a forty-year-old woman, who stood in the study little courtroom and gazed at Magistrate Wentworth, she did not look a day over thirty.

The defendant looked a well-groomed man of the world, who had made up his mind to put in a very uneventful afternoon. Mr. Wright is the father of the Countess Zichy, who was arrested last Tuesday. His examination began last Wednesday before Magistrate Wentworth. The latter decided then that it would take a long time to get at the truth, and adjourned the hearing to yesterday.

LIVED TOGETHER FOR YEARS.
Mrs. Wright was represented by Lawyer E. Aker, of No. 19 Wall street, and H. M. Walker, who has offices in the Stewart Building, was on hand to look after the interests of the defendant. About the first thing Lawyer Aker did was to call Mrs. Wright to the stand and make a speech, in which he defined his client's position. Among other things he said:

"About sixteen years ago Mrs. George Curtis Wright was abandoned by her husband, Alfred Redlich. About that time she became acquainted with Mr. George Curtis Wright, whom she now claims is her husband. Mr. Wright had a wife living, and was very attentive to the complainant after she was abandoned by her husband, Mr. Redlich, and promised her upon the death

of his wife he would marry her. His wife died in the early part of 1891, and he then renewed his promises, claiming that there were various reasons why he did not want to have the marriage sanctified by the church, and that his daughter, Countess Zichy, objected. He and Mrs. Wright lived from that time on as husband and wife at various places in the city.

During the early part of September, 1895, articles of separation were drawn up by H. Melville Walker, Mr. Wright's attorney, whereby they agreed to live apart. Mr. Wright was to pay Mrs. Wright \$25 per week, which he continued to do until the first of last May, when he sailed to Europe and returned the early part of this week.

WAS NEVER DIVORCED.
"Mrs. Wright was advised by her attorney, Mr. Walker, to sign the agreement under the name of Redlich, inasmuch as she had never been divorced, although she had not heard from Redlich some twelve or fifteen years. Mrs. Wright claims that she had not heard from her former husband for over five years previous to the death of Mrs. Wright, although she does not deny that she has not heard from him since she has been married to Wright."

After this speech the examination of Mrs. Wright began. Her lawyer asked her a lot of questions about her life and made her repeat the various addresses where she claims to have lived with Mr. Wright. Then Lawyer Walker was invited to cross-examination. He asked her embarrassing questions about her husband, the Countess Zichy, and she turned on him. She charged the lawyer with being responsible for the breach between Wright and herself. The lawyer tried to get her to admit that she knew all the time she was living with Wright that Redlich was living, but she insisted that she knew nothing of the sort.

She claimed that her common-law marriage with Wright took place on or about March 1, 1891, shortly after the death of his wife, and that Wright had paid her expenses since 1885. She said that she had agreed to Wright's request because he told her that his daughter, the Countess Zichy, would object to a church wedding. After Mrs. Wright had denied in the most emphatic terms that she had met Redlich at the marriage of her son Harry, three weeks ago, she suddenly turned to the Magistrate and exclaimed:

"Judge, I loved him dearly, and we were happy until Wright's mother, Lady Walker, came in. He said he intended to separate us. He has done it. He is after Mr. Wright's money."

Then she broke down and cried as though her heart was breaking.
ALWAYS CALLED ME REDLICH.
The lawyers indulged in another wrangle, and by the time they had finished Mrs. Wright had tired her eyes and was ready to proceed. She was questioned about the signing of the agreement of separation, and she answered:

"It was down on the pier at Bath Beach. This man Walker came to me and said: 'Redlich—he always called me Redlich—why don't you sign this agreement under your name of Redlich? Wright is tired of you, and if you don't sign this agreement you get a cent.' When I spoke to Mr. Wright about it I said to him: 'I have been good enough to be your wife, all these years; what is the matter now?' And he said that I was too old; and that if I ever took the matter into court I would be thrown out."

dress, caught up to show the petticoat, should be fastened with gold bows and straw and reach only to the ankles. These dainty harvesters carry rakes tied with bright ribbons.

The men wear short trousers, colored stockings and tennis shoes, with flannel shirts and wide-brimmed hats and carry syzthes.

One maiden represents the queen of the hay field and wears a dress of soft mull, pale blue or yellow, as best suits her style, the skirt falling in full, flowing lines from the waist to the ankles, where it is caught up one side over a white skirt, and coquettishly fastened with a cluster of wheat and field flowers. The hair should be dressed in long braids, to fall below the waist; a broad-brimmed Leghorn hat, garlanded by a wreath of pink and white wild flowers, gives the finishing touch to the costume.

These merry youths and maidens are supposed to form a sort of tableau and then lead in the dancing and entertainment of the other guests, who can also be attired in a la Mode Miller and rustic swains.

This is a pretty party to arrange for young people.
A lemon luncheon is not absolutely new, but not on that account need its charm be less. Indeed it presents opportunities for fun and a frolic not to be despised. The invitations are written on yellow paper, with, "Please bring a lemon," in one corner. Each guest therefore, replying to the scene of the festivities bearing a lemon, and attired in a costume in which yellow in shirt, bodice or ribbon forms a part. The men can wear lemon yellow neckties, unless their aesthetic souls revolt. Yellow, however, is the true aesthetic color, is it not?

When the guests have assembled each girl and her companion make some dish or other with their own particular lemonade—lemonade, as a rule, is the only practical concoction, although a lemon ice can be managed without great trouble.

The seeds of each lemon are placed in a bowl, and after a luncheon, where all the decorations are yellow, the refreshments are given as to the number of seeds in the bowl. The expert guesser receives a prize—possibly a lemonade bowl—the booby prize being a lemon squeezer.

When it comes to dinners, quite the latest and most dainty novel of banquets is the seaweed dinner. The arrangement of this light and artistic decoration is extremely fairylike when well carried out.

The tints which the algae assume are very delicate and lovely, and can be arranged in tones of tenderest pink, shading and softening until they merge into brown. The receptacles for the seaweed should be delicate shells, as are the menu holders and guest cards. In the centre of the table is a high arrangement of shells and seaweed, while the centre piece and doilies are embroidered with traceries of seaweed.

Bar Harbor is the place par excellence for the seaweed dinner. Mrs. Frederick Rhineclander Jones having been the originator of this novel style of decoration.

At Newport golf breakfasts are going to be as popular with the smart set this summer as hunt breakfasts are during the Spring and Autumn at the country clubs. Mrs. John Jacob Astor, an enthusiastic and skillful golfer, will give several at her "cottage," and also the Haverleys, who are ancient without getting the name.
At the aristocratic Knollwood Club golf breakfasts and golf teas and golf dinners are given. The guests are dressed in golf costumes, and the golfing grounds, with broad-brimmed colored stockings and low shoes, than

He said he had a big pull in this city, and that I was nobody."

At the close of Mrs. Wright's testimony her lawyer started everybody by calling Mr. Wright. Mr. Wright admitted that he had paid the complainant's board and lodging at several hotels and flat houses, but had never introduced her as his wife. Then Lawyer Aker tried to make him admit that he had written a number of letters which were produced, but the Magistrate decided that Wright need not testify against himself. Mr. Aker succeeded in introducing two letters, which were addressed to Mrs. George G. Wright, Bath Beach, L. I., and dated from Chicago. They were acknowledged to be in the handwriting of the defendant.

And were signed "Dear Ethel," and were signed "Dodo." The plaintiff claimed that they were written while Wright was on his way to Yankton, South Dakota, and before his daughter, the present Countess Zichy, had obtained a divorce from her first husband, Fernando Yanga. The introduction of the letters closed the case for the plaintiff, and the examination was adjourned until next Tuesday, when Mr. Wright will have an opportunity of giving his side of the story.

Just as the defendant was leaving the court room he was served with an order commanding him to appear before the Supreme Court in answer to an application on the part of Mrs. Estelle Wright, for an action for limited divorce.

After it was all over Mr. Wright stated that he intended to fight the case to the bitter end, no matter what the cost. "After I have rid myself of this woman," he continued, "I intend to go to Europe and reside with my daughter."

G. G. WRIGHT AND HIS WIFE.
He is the father of Countess Zichy, formerly Mabel Wright and first wife of Fernando Yanga, and is being tried for abandonment and non-support by Mrs. Estelle Redlich, whose first husband deserted her and who claims Mr. Wright for years supported her as his wife.

The letters began with, "Dear Ethel," and were signed "Dodo." The plaintiff claimed that they were written while Wright was on his way to Yankton, South Dakota, and before his daughter, the present Countess Zichy, had obtained a divorce from her first husband, Fernando Yanga.

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DAUGHTER OF "CHILDREN'S POET."

They Are Professional Gymnasts
Market Gardeners and
Preachers.

Some Also Aspire to Architectural
Honors, Orchestra Leaderships
and the Like.

Lifting a horse, catching hundred-
weights with her teeth and toying with
200-pound dumb bells are some of the
ways by which Miss Zachee earns a living.

Miss Zachee is a native of Hamburg, Ger-
many, and she boasts the proud title of the
strongest woman in the world. Although
she weighs 197 pounds, it is not her mus-
cular but her dental strength, so to speak,
that is most remarkable. With her teeth
she lifts 100-pound balls from the floor.
With the same instruments she raises a
horse standing on a heavy platform. Her
strength with her arms is scarcely less re-
markable, for she can swing hundreds of
pounds lightly about with them.

An occupation in which a few suburban-
ites engage is strawberry raising. Outside
of Philadelphia a woman conducts quite a
flourishing strawberry farm on her small
domain. She has found in the open air
work by hygienic salubrious as well as a source
of financial profit. The rules which she
gives for strawberry culture are simple.

Plants should be set out in May or August.
They should be placed about fifteen inches
apart. In dry weather they should be
watered every evening. In very dry spells
twice a day is not too often to water them.
They should be weeded carefully, and only
the best varieties of plants should be used.

Mrs. Snell, of Nashville, Tenn., belongs
to the small army of women preachers.
She is not, however, like most theological
sisters, pastor in one of the "broad" church-
es, but belongs to the old-fashioned, ortho-
dox wing of the church. She is a "sancti-
fication" leader and is prominent in revival
and camp-meeting work.

The "only original" woman's orchestra
leaders claim Boston as their home. They
are Marietta Sherman-Raymond, Marion
Osgood and Caroline B. Nichols, and it is
said that all the feminine orchestras which
have sprung into existence since have been
imitations of theirs. Caroline Nichols is
also the head of the only "chartered" body
of women performers, an organization
called "The Fadettes." The society
tours the country, giving drawing room per-
formances and concerts of the classical
order.

Miss Annie L. Hawkins, of Baltimore,
Md., is engaged in demonstrating what
ought now to be an accepted fact, namely,
that women make good architects. She has
just won the contract of designing a high
school building in "Harre de Grace, Md.,
from a score of masculine competitors. She
has made her way through considerable dis-
couragement to ultimate success. Her first
experience with a teacher was when Pro-
fessor Fuchs, of the Maryland Institute of
Art and Design, told her that a woman ar-
chitect's office would rather have men in
its employ than women. But she perse-
vered and is now pointed to with pride by
the school as one of its foremost graduates.

Mrs. Una H. Irvine, of Denver, has won a
share of worldly riches for herself and, in-
cidentally, has pointed the way to an ad-
ditional pursuit for women. The wife of a
dent engineer and a resident of the mining
district, Mrs. Irvine naturally imbibed com-
mon knowledge of mining affairs, and when the
opportunity offered to act as broker she
unhesitatingly undertook the task. The
mine in question is a valuable one, and her
skillful handling has enabled her to sell at a
big profit. As yet she has not determined
whether she will continue in a vocation, she
is inclined to rest content with the success
of her first venture. Nevertheless, her ex-
ample remains, and women eager to enter
a business life have the advantage of one
more avenue already explored.

Mrs. Verkes, who has lately taken posses-
sion of her new home on upper Fifth
avenue, has a fine taste in art and owns
many beautiful pictures.

Every stitch, with the exception of the
work on the stars, is knitted. The latter
was crocheted. At the top of the banner
there are three widths of about six inches
each of red, white and blue, respectively.
On the blue are crocheted thirty-four stars
and the figures "1861," representing Abrah-
am Lincoln's administration, the State
of Kansas having been admitted into the
Union about that time. Following this are
thirteen stripes of about an inch each
in width of white and red alternately, with
the figures "1776" worked in the centre to
represent the original thirteen States in
the time of Washington's administration.
Then follows a depth of white of about
twelve inches in length, which forms the
end of the banner. In the centre of this
an equilateral triangle is worked, the basis
forming the end and the apex pointing to
the thirteen stripes. On the blue silk are
worked forty-five stars and the figures
"1800," to represent McKinley's coming
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DOUBT COST HIS LIFE.

Albert Woods Didn't Believe Electricity Had
Shocked His Friend, and Touched
the Same Wire.

Philadelphia, June 19.—Albert Woods,
proprietor of a photograph gallery at Wash-
ington Park, in this city, and Richard
Menzie, a visitor to the resort, were
shocked to death last night in a singular
manner.

Menzie visited the photograph gallery, and,
as he approached the place, threw out his
hand and scraped a wire screen. He had no
sooner touched the wire covering than he
was thrown a distance of ten feet,
screaming with pain.
A crowd gathered about him, and in a
few minutes the proprietor of the gallery
came out to learn the cause of the commo-
tion. He was told that Menzie, who was
unconscious, had been shocked by touching
the screen. He was unwilling to believe
it, and so touched the screen himself, and
was thrown heavily backward.

Both men were taken to the Samaritan
Hospital, but when they had been re-
ached they were both dead. The wire
which feeds the arc lights in the gallery,
it was found, had become unfastened and
had fallen across the screen, charging it
with 1,400 volts.

CRANK AT THE CITY HALL.

Wanted to Get Three Suits of Clothes from
the Mayor.

An undersized young man in a blue serge
suit, and with perspiration dripping from
his brow, asked into the anteroom of the
Mayor's office yesterday while the Parker
trial was in progress. He demanded to see
the executive, saying that he needed three
suits of clothing, as he was a member of
the Ancient Order of Hibernians, and ex-
pected soon "to be put through the pro-
cess."

Officer Kennell lead him back into the
corridor, saying the Mayor was himself up
to his neck in a suit that very moment, and
therefore could not attend to the visitor's
needs.

The man refused to give his name or ad-
dress, and proceeded to circle around the
rounds for the next two hours. A park
policeman finally led him out of the build-
ing, and then he continued to go around
the building on a dog trot.

"I expect to become a member of the
new law regiment," he muttered to the
stay-out.

He continued his tramp until a few
minutes before 5 o'clock, when he was led
away to Centre street and started uptown
to look for the Mayor, who had meanwhile
gone to Ellerslie, Governor Morton's con-
sultant.

New Chesapeake Steamboats.
Realizing the demand of the travelling public,
and appreciating the liberal patronage of the
York River Line between Baltimore and Rich-
mond, the Baltimore, Chesapeake & Potomac
Steamboat Company will, on July 1, build a
new line between Baltimore, Old Point Com-
fort and Norfolk to connect with the line of the
Southern Railway system, the superbly equipped
and well-managed railway which reaches all of the
principal cities and harbors of the Chesapeake
Bay, the Potomac and the James rivers, and
the Chesapeake, the Charlotte and Atlanta. No ex-
pense has been spared in making the new com-
modations of these vessels most complete.
For further information call on or address the
Southern Railway, No. 271 Broadway.

According to a celebrated French chef
there are only two things that may militate
against the success of mayonnaise—if
the oil be added too quickly, thereby pre-
venting its assimilation with the yolks of
the eggs, or if the oil be too cold, when it
will naturally curdle. He discards straining
it always the same way, mixing it in a
cool place and being careful not to add
salt and vinegar until the dressing is
well under way, as fallacies of the ignorant
housewife.

Here is his recipe:
Half a quart of olive oil, four or five
yolks of eggs, according to their size; a
pinch of salt and a large spoonful of
vinegar. Place the yolks, from which the
whites have been carefully separated, in
an earthen dish with the salt and a few
drops of vinegar, stir with a wooden spoon
and, while keeping up the motion, with the
right hand add the oil drop by drop. When
the yolks have absorbed some spoonfuls of
the oil the dressing will become thickened.
A few drops of vinegar should then be
added, because otherwise the oil will not
mix easily with the yolks. Now it be-
comes possible to add the oil in greater
quantities. Always in case of thickening
dilute with vinegar.

Tartar sauce is only mayonnaise, to which
is added a heaping spoonful of mustard,
some hard boiled yolks of eggs pressed
through a fine sieve, and four spoonfuls
of herbs, gherkins and capers, hashed fine.

The herbs that should be used are parsley,
chervil and tarragon, in equal quantities.
The gherkins and capers are mashed to-
gether first, then mixed in with the herbs
and dried of all water. A little anchovy
sauce and a dash of cayenne are optional.

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vinegar. Place the yolks, from which the
whites have been carefully separated, in
an earthen dish with the salt and a few
drops of vinegar, stir with a wooden spoon
and, while keeping up the motion, with the
right hand add the oil drop by drop. When
the yolks have absorbed some spoonfuls of
the oil the dressing will become thickened.
A few drops of vinegar should then be
added, because otherwise the oil will not
mix easily with the yolks. Now it be-
comes possible to add the oil in greater
quantities. Always in case of thickening
dilute with vinegar.

Tartar sauce is only mayonnaise, to which
is added a heaping spoonful of mustard,
some hard boiled yolks of eggs pressed
through a fine sieve, and four spoonfuls
of herbs, gherkins and capers, hashed fine.

The herbs that should be used are parsley,
chervil and tarragon, in equal quantities.
The gherkins and capers are mashed to-
gether first, then mixed in with the herbs
and dried of all water. A little anchovy
sauce and a dash of cayenne are optional.

Here is his recipe:
Half a quart of olive oil, four or five
yolks of eggs, according to their size; a
pinch of salt and a large spoonful of
vinegar. Place the yolks, from which the
whites have been carefully separated, in
an earthen dish with the salt and a few
drops of vinegar, stir with a wooden spoon
and, while keeping up the motion, with the
right hand add the oil drop by drop. When
the yolks have absorbed some spoonfuls of
the oil the dressing will become thickened.
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Tartar sauce is only mayonnaise, to which
is added a heaping spoonful of mustard,
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through a fine sieve, and four spoonfuls
of herbs, gherkins and capers, hashed fine.

The herbs that should be used are parsley,
chervil and tarragon,